



Afuri | Ohana

Kimoto Junmai Muroka
Nama Genshu

Kanagawa

ABOUT

Made with yeast derived from a rose flower. It looks cherry colored from the yeast but it smells like cherries too. It's creamy and packed with umami from the cold lactic fermentation (Kimoto) and the super geeky Hyogo grown Aiyama rice only polished to 90%. Then the rose flower yeast adds a layer of refreshing acidity and a hint of sweetness.

SERVING

Chilled or room temperature, serve with grilled pork, seared steak or as you begin your afternoon.

BREWERY

The Afuri series from Kikkawa Jozo is brewed with water from a rain-fed spring at the foot of Mount Afuri in Kanagawa. It is naturally harder than typical sake brewing water at 150ppm in equal parts Calcium and Magnesium. These nutrients allow for extremely low temperature fermentation to develop extra complexity. Founded in 1912, Kikkawa once made rich and dry sake. The 7th generation chief brewer Masanori Mizuno took over in 2012 changing focus to a complex, robust and aromatic style balanced by ancient acid production techniques.

<https://kikkawa-jozo.com/>

Kimoto Junmai Namachozo

Size 720ml

UPC 850047903204

Seimaibuai 90%

Rice Aiyama (Hyogo)

SMV -11

Alcohol 13%

Acidity 3.5%

Amino 1.2

Yeast Rose Flower

Ideal Storage 28F-58F



Imported by Namazake Paul Imports

<https://namazakepaulimports.com/>